



A Tradition of Stewardship  
A Commitment to Service

944-4927

# FOOD FACILITY INSPECTION REPORT

Napa County Department of Environmental Management  
1195 Third Street, Suite 101 • Napa, CA 94559 • Phone (707) 253-4471 • Fax (707) 253-4545  
[www.co.napa.ca.us/foodinspections](http://www.co.napa.ca.us/foodinspections)

Facility Name: Veterans Home of California Address: Yountville Page 1 of 2  
Facility No.: 16-2633 Owner: Vet Home Employee in Charge: Richard McLeod  
Certified Person: NA Exp.: \_\_\_\_\_ Date: \_\_\_\_\_ Time In: 1:00  
Inspection Type: ☐ New/Ownership Change ☐ Routine ☐ Re-inspection ☐ Re-open after Closure ☐ Follow-up ☐ Complaint/Other

In = In compliance

Out = Out of compliance

NO = Not observed

NA = Not applicable

COS = Corrected on-site

MAJ = Major violation

PTS = Points

PTS Lost = Total points deducted

INSPECTION CATEGORY	COMPLIANCE				VIOLATIONS/PTS				INSPECTION CATEGORY	VIOLATIONS/PTS		
	In	Out	NO	NA	COS	MAJ	PTS	PTS Lost		Out	PTS	PTS Lost
<b>DEMONSTRATION OF KNOWLEDGE</b>									<b>SUPERVISION</b>			
1. Demonstration of knowledge; food safety certification.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>		2		24. Person in charge present and performs duties.	<input type="checkbox"/>	1	
<b>EMPLOYEE HEALTH &amp; HYGIENE PRACTICES</b>									<b>PERSONAL CLEANLINESS</b>			
2. Communicable disease reporting, restrictions and exclusions. Lesions/wounds covered and reported.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		25. Personal cleanliness and hair restraints.	<input type="checkbox"/>	1	
3. No discharge from eyes, nose & mouth.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>		2		<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			
4. Proper eating, tasting, drinking or tobacco use.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>		2		26. Approved thawing methods used, frozen foods.	<input type="checkbox"/>	1	
<b>PREVENTING CONTAMINATION BY HANDS</b>									27. Food separated and protected; food prepared in approved area.	<input type="checkbox"/>	1	
5. Hands clean and properly washed; gloves used properly; bare hand contact with food minimized.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	6/2		28. Washing fruits and vegetables.	<input type="checkbox"/>	1	
6. Adequate handwashing facilities supplied and accessible.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		29. Toxic substances properly identified/stored.	<input type="checkbox"/>	1	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<b>FOOD STORAGE/DISPLAY/SERVICE</b>			
7a. Proper hot and cold holding temperatures (Foods held at temperatures of 50°F to 130°F).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		30. Proper food storage.	<input type="checkbox"/>	1	
7a. Proper hot and cold holding temperatures (Foods held between 42 and 49°F or 131 and 134°F).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2		31. Proper self-service operations.	<input type="checkbox"/>	1	
8. Time as public health control; procedures and records.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		32. Food properly labeled and honestly presented.	<input type="checkbox"/>	1	
9. Proper cooling methods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		33. Nonfood contact surfaces maintained clean.	<input type="checkbox"/>	1	
10. Proper cooking time and temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		<b>EQUIPMENT/UTENSILS/LINENS</b>			
11. Proper reheating procedures for hot holding.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		34. Warewashing equipment approved and installed; test strips available.	<input type="checkbox"/>	1	
<b>PROTECTION FROM CONTAMINATION</b>									35. Equipment/utensils approved (ANSI); installed; clean; good repair; capacity is sufficient.	<input type="checkbox"/>	1	
12. Return and re-service of food.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2		36. Utensils/tableware/linens properly handled.	<input type="checkbox"/>	1	
13. Food in good condition, safe and unadulterated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		37. Vending machines (PHF).	<input type="checkbox"/>	1	
14a. Food contact surfaces clean and sanitized.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		2		38. Adequate ventilation and lighting.	<input type="checkbox"/>	1	
14b. Proper methods for washing, rinsing and sanitizing (manual, mechanical); proper sanitizer concentration.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		2		39. Approved and accurate thermometers provided.	<input type="checkbox"/>	1	
<b>FOOD FROM APPROVED SOURCES</b>									40. Wiping cloths properly used and stored.	<input type="checkbox"/>	1	
15. Food obtained from approved sources.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		<b>PHYSICAL FACILITIES</b>			
16. Compliance with shell stock tags, condition display.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		41. Plumbing; proper backflow devices.	<input type="checkbox"/>	1	
17. Compliance with Gulf Oyster Regulations (label or documentation for vibrio treatment).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		42. Garbage and refuse properly disposed; facilities properly maintained.	<input type="checkbox"/>	1	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>									43. Toilet facilities; properly constructed, supplied, and cleaned.	<input type="checkbox"/>	1	
18. Compliance with variance, specialized process & HACCP plan. <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6/2		44a. Premises fully operative and in good repair; premise free from litter.	<input type="checkbox"/>	1	
<b>CONSUMER ADVISORY</b>									44b. Personal/cleaning items/maintenance equipment stored in designated areas.	<input type="checkbox"/>	1	
19. Consumer advisory provided for raw or undercooked foods (Lauren Beth Rudolph).	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		2		44c. Vermin-proofing.	<input type="checkbox"/>	1	
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>									<b>PERMANENT FOOD FACILITIES</b>			
20. Licensed health care facilities/public and private schools: prohibited foods not offered.	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6		45. Floor, walls and ceilings; built maintained and kept clean; conduits within walls or easily cleanable	<input type="checkbox"/>	1	
<b>WATER/HOT WATER</b>									46. No unapproved private homes/living or sleeping quarters observed.	<input type="checkbox"/>	1	
21a. Hot and cold water available.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		<b>SIGNS/REQUIREMENTS</b>			
21b. Manual wash water is at least 110 degrees.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>		2		47. Signs/permit posted; last inspection report available.	<input type="checkbox"/>	1	
<b>LIQUID WASTE DISPOSAL</b>									<b>COMPLIANCE &amp; ENFORCEMENT</b>			
22. Sewage and wastewater properly disposed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6		48. Plan review; expansion into unapproved areas.	<input type="checkbox"/>	1	
<b>VERMIN</b>									49. Facility has current permit.	<input type="checkbox"/>	1	
23. No rodents, insects, birds or animals.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	6/2		50. Impoundment (food/equipment); proper procedures followed.	<input type="checkbox"/>	1	
									51. Permit suspended.	<input type="checkbox"/>	1	

Type of Food	Temp (°F)	Violation	Discarded	Process/Holding Location
All temps in compliance				

## OBSERVATIONS AND CORRECTIVE ACTIONS

No violations

\*Note\* Did not inspect outside trailer, as this is not approved by our office.

This is a NOTICE TO COMPLY: The required corrective action is described above. The governing laws are the California Health and Safety Code, Division 104, Part 7, RETAIL FOOD Chapters 1 – 13, otherwise known as the California Retail Food Code (Cal Code). The Napa County Department of Environmental Management may re-inspect the facility at any time to verify compliance with this Notice to Comply. Disputes to this inspection report must be made in writing within five (5) days of the signature date. Until such time as a decision is made regarding such a dispute, the contents of this report and the grade shall remain in effect. Please note that the Department uses a point system to grade facilities based on the number of points lost. 1 – 10 points deducted equals A; 11 – 20 points deducted equals B; 21 – 30 points deducted equals C; greater than 30 points deducted equals a failed score (F), which necessitates immediate action and subjects the facility to additional inspections and/or legal actions to ensure the protection of public health and safety. Facilities receiving two consecutive scores greater than 20 are subject to a re-inspection fee.

Critical violations are those with a point value of 6 and non-critical violations are those with a point value of 3 or less. If, upon review by the Department, any errors are found that result in fewer points being deducted, the Department will make the correction and provide a copy of the corrected report to the facility owner/operator. The inspection report will be posted to the Internet no sooner than one County business day after the inspection is completed.

☐ Facility Closed

As a result of violation(s) noted on this day and/or conditions that exist that pose an immediate danger to public health and safety, your permit is hereby suspended and you are being directed to close as per Section 114409 of Cal Code. You have the right to request a hearing in writing to show cause as to why your permit should be reinstated. Failure to request a hearing within fifteen (15) calendar days shall be deemed a waiver of the right to such hearing. This facility cannot be open for business until the permit is reinstated by this office of a new permit is applied for and obtained by the facility operator.

Total Points Deducted:

0

Grade for this inspection:

A

Inspected By:

Facility Representative: